



HR
STEAKHOUSE

Soups
SOUPS

Chef Aleksandre Clarke is pleased to introduce his new Lunch menu. Enjoy!

Gazpacho

A traditional cold vegetable soup served with croutons and extra virgin olive oil

\$7.95

Chef's Creation Soup

\$6.95

Appetizers
APPETIZERS

House Salad

Organic greens, julienne carrots, red onions, feta, tomatoes, cucumber and truffle Dijon vinaigrette

\$9.95

Insalata Caprese

Vine ripe tomatoes, fresh bocconcini, pesto, balsamic reduction and olive oil

\$9.95

Steakhouse Shrimp Martini

Vodka brushed shrimp with shredded lettuce and house made spicy beet horseradish sauce

\$13.95

Gravlox

house cured salmon with herb cream cheese, capers, shaved red onion, garlic croustini and red caviar

\$11.95

Warm Goat Cheese Salad

with organic greens, cucumber, tomatoes, red onions and raspberry balsamic vinaigrette

\$11.95



Plus applicable taxes





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STEAKHOUSE

Entrees
ENTREES

Sandwiches and pizza comes with the choice of salad or fries

Hastings Burger

housemade and infused with truffle mushrooms and roasted garlic in the 7oz patty
add Swiss cheese \$1
\$12.95

Hastings Resort Steak Wrap

tender strips of beef sauteed with onion, peppers and our BBQ sauce wrapped in a flour tortilla
with herb cream cheese and greens.
\$12.95

Cajun Chicken Wrap

thousand island dressing, peppers, onion, greens and cucumber wrapped in a flour tortilla
\$12.95

Famous Pulled Pork Ciabatta

slow cooked pork shoulder simmered in our BBQ sauce and finished with Texas slaw and Swiss
cheese on toasted ciabatta
\$9.95

Pesto Cream Fettuccine

sauteed vegetables tossed with pesto, white wine, cream and Parmesan served with grilled baguette
add Chicken \$4
\$14.95

Vegetable curry

mild curry simmered with vegetables and tofu served over jasmine rice and tangy mango chutney
add Chicken \$4
\$16.95

Chefs Mussels

served with grilled baguette
\$11.95

Pizza

\$10.95

Fungi – sauteed truffle mushrooms, roasted garlic, feta cheese and mozzarella

Pepperoni – dry cured pepperoni, house made pizza sauce and mozzarella

Vegetarian – feta, peppers, onions, mushrooms, pesto and mozzarella



HR
STEAKHOUSE

Soups
SOUPS

Chef Aleksandre Clarke is pleased to introduce his new Dinner menu. Enjoy!

Gazpacho

a traditional cold vegetable soup served with croutons and extra virgin olive oil
\$7.95

French Onion Soup

rich beef broth and caramelized onions scented with Madeira wine served with Swiss cheese
croustini
\$7.95

Chef's Creation Soup

\$6.95

Appetizers
APPETIZERS

Hastings Caesar Salad

shaved Grana Padano cheese, warm bacon, roasted garlic croutons and house made vinaigrette
style Caesar dressing
\$10.95

House Salad

Californian greens, julienne carrots, feta, tomatoes, cucumber and truffle Dijon vinaigrette
\$9.95

Insalata Caprese

vine ripe tomatoes, fresh bocconcini, pesto, balsamic reduction and olive oil
\$9.95

Poach Pear and Blue Cheese

greens, toasted walnuts, grape tomatoes and apple cognac vinaigrette
\$10.95

Scallops & Brie

vanilla cracker, pineapple jam and Sambuca glaze
\$12.95

Chefs Mussels

served with grilled baguette
\$11.95

Steakhouse Shrimp Martini

Vodka brushed shrimp with shredded lettuce and house made spicy beet horseradish sauce
\$13.95

Gravlox

house cured salmon with herb cream cheese, capers, shaved red onion, croustini and red caviar
\$12.95



Plus applicable taxes





HR
STEAKHOUSE

Entrées
ENTRÉES

All steaks are AAA Canadian beef and aged a minimum of 28 days

Beef Tenderloin and Lobster

rock lobster tail, fresh herb Yukon mashed potatoes and garlic butter
\$37.95

Orange Cardamom Chicken supreme

caramelized sweet onion risotto and tangy mango chutney
\$25.95

King of Hastings

our aged New York Striploin with pave potatoes and truffle jus
\$30.95

Ribeye Steak

seasoned with our house spices served with fresh herb Yukon mashed potatoes and brandy mushroom cream
\$32.95

Australian Lamb Rack

pan seared tender lamb coated in herb Dijon breading with caramelized sweet onion risotto and garlic onion confit
\$32.95

Lemon Oregano Pork Tenderloin

Truffle pave potatoes and olive tapenade
\$25.95

Cedar Plank Salmon

caramelized sweet onion risotto served with maple whiskey glaze and red caviar
\$25.95

Duck Breast

pan seared to your preference and served with fresh herb Yukon mashed potatoes and blueberry demi-glaze
\$28.95

Pesto Fettuccine

sauteed vegetables, garlic and pesto tossed with white wine, Parmesan, walnuts and extra virgin olive oil served with grilled baguette
add Chicken \$4
\$16.95

Vegetable curry

mild curry simmered with vegetables and tofu served over jasmine rice and tangy mango chutney
add Chicken \$4
\$16.95

Please advise your server of any allergies or dietary requirements

Gluten free items are available

Plus applicable taxes





Desserts DESSERTS

Chef Aleksandre Clarke is pleased to introduce his new Dessert menu. Enjoy!

Dessert

\$7.50

Chefs Feature Brulee

Chefs Feature Cheesecake

Belgium Chocolate Mousse

with Grande Marnier berry compote and almond tuile

Bourbon Apple Mille Feuille

layers of caramel apple, vanilla cream anglaise and Italian cookie

Drunken Brownies and Kawartha Dairy Vanilla Ice Cream

espresso, kahlua and tripe sec brushed brownies with Kawartha lakes ice cream, whipped cream and bourbon caramel

Kawartha Dairy Vanilla Ice Cream

\$4.95

Plus applicable taxes